

LVI Restaurant Week Menu

FIRST COURSE

SMOKED SALMON CROUSTADE

House Smoked Scottish Salmon, Housemade Lavash, Pickled Red Onion, Herbed Cream Cheese, Microgreens

SPINACH & ARTICHOKE DIP

Roasted Garlic, Herbs, Housemade Crisps

SECOND COURSE

CAESAR SALAD

Heart of Romaine with Caesar Dressing, Focaccia Croutons, Boquerónes

THIRD COURSE

FILET MEDALLIONS AU POIVRE

Peppercorn Crusted, Asparagus, Frites, Cognac Sauce

PAN SEARED JUMBO SEA SCALLOPS

Porcini and Truffle Risotto, Natural Jus

TAGLIATELLE BOLOGNESE

24-hour Veal and Pork Ragu, Shaved Parmigiana

OPTIONAL DESSERT

BAKED ALASKA